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UNITHERM STAINLESS STEEL INC.
COOKING TRIAL DATA SHEET

PRODUCT: misc.
Poultry

SUPPLIED BY: Tyson

DATE: 3/15/94

PTO-003923

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS
			ZONE 1	ZONE 2	ZONE 3					
#5 A	HZ-284 (SLOW)	30m 15s	STEAM-ON 205	ON 220	ON 205	4 pbs 3.125	2.525	X	I-39 F-150-155	not really cooked
B						4 pbs 2.875	2.220	X	I-39 F-155-160	" " "
C						1 pc 1.795	0.50 min. 1.500	X	I-39 F-166-170	(over with BBQ parts for an additional 20 min. before could be min not fully cooked
#6 A	HZ 19.2 (SLOW)	46m 03s	STEAM ON 205	ON 220	ON 205	4 pbs 3.050	2.125	69.7	I-39 F-183	good cook & color
B						4 pbs 2.975	1.960	65.9	I-38 F-195-200	overcooked due to cooking with BAST QTR
#7			Same cycle as #6 but remove steam over at 30 minutes							
#8			Same settings as #6 Run through while over for 45 minutes							
			Cooked w/sauce phase 5 minutes							
			85 minutes TOTAL COOK TIME							

U-02910

BBQ
QTR.
LE6
QTR
Split
BBQ

BBQ
QTR
LE6
QTR

BBQ
LE6 + BAST
QTR

BBQ
42 min

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET				PRODUCT: CHICKEN		SUPPLIED BY: PURDUE		DATE: 5/20/93		
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.
			ZONE 1	ZONE 2	ZONE 3					
1	15.61	55 mins	170°	190°	200°	2.830	2.245	79.32%	188°	Padley's solution
2	" "	"	"	"	"	2.930	2.390	81.56%	183°	"
3	" "	"	"	"	"	3.060	2.585	84.47%	193°	"
4	" "	"	"	180°	"	2.995	2.456	82%	80°C	sprayed with Padley's solution
5	" "	"	"	"	"	3.515	2.950	83.9%	81°C	sprayed with liquid smoke
6	" "	"	"	"	"	3.135	2.621	83%	83°C	
7	" "	"	"	"	"	3.240	2.750	84.8%	85°C	sprayed with Padley's solution

U-02885

[illegible]

UNITHERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:			DATE:	
COOKING TRIAL DATA SHEET				CHICKEN (WHOLE)			JEWEL			5/24/93	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.	
			ZONE 1	ZONE 2	ZONE 3						
1	SLOW 15.61	55 min.	170	180	200	3.040lbs.	2.120lbs	69.7%	79-84°C.	10.9°C. raw	
						2.720lbs.	2.040lbs	75.0%	79-84°C.	9.2°C. raw some red left in collar bone.	
2	SLOW 15.00	1:02:22	170	180	180	3.040lbs.	2.370lbs			6.6°C. raw GOLDKIST BRAND.	
						3.050lbs.	2.470lbs		77-90°C.	some red in pully bone.	
						3.155lbs.	2.555lbs	80.0%	77-90°C.	U-02928	
						3.120lbs.	2.585lbs		77-90°C.		
						3.135lbs.	2.580bs.		77-90°C.		
						2.810lbs.	2.180lbs.		77-90°C.		

UNITHERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:			DATE:	
COOKING TRIAL DATA SHEET				CHICKEN (WHOLE)			JEWEL			5/24/93	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.	
			ZONE 1	ZONE 2	ZONE 3						
1	SLOW 15.61	55 min.	170	180	200	3.040lbs.	2.120lbs	69.7%	79-84°C.		
						2.720lbs.	2.040lbs	75.0%	79-84°C.	some red left in collarbone.	
2	SLOW 15.00	1:02:22	170	180	180	3.040lbs.	2.370lbs			GOLDKIST BRAND.	
						3.050lbs.	2.470lbs		77-90°C.	GOOD COOK	
						3.155lbs.	2.555lbs	80.0%	77-90°C.	" "	
						3.120lbs.	2.585lbs		77-90°C.	" "	
						3.135lbs.	2.580bs.		77-90°C.	" "	
						2.810lbs.	2.180lbs.		77-90°C.	" "	

U-02923

UNITHERM STAINLESS STEEL INC.				PRODUCT: SAUSAGE PATTIES				SUPPLIED BY:		DATE:	
COOKING TRIAL DATA SHEET				Link sausage 2 1/2" diameter				BC3 EVANS		5/26/93	
TEST No.	BELT SPEED	COOK TIME min.:sec.	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.	
			ZONE 1	ZONE 2	ZONE 3						
1	FAST 45.0	5:00	230	320	275	0.385lbs	0.330lbs	85.7%	77-80°C.	7.0°C. raw	
2	FAST 45.0	"	"	"	"	0.770lbs	0.535lbs	85.1%	80-90°C.	10.2°C. raw	
3	FAST 45.0	5:00	230	320	275	-	-	-	60°C.	RED CENTER UNDERCOOKED.	
4	30.0	7:00	230	320	275	3 pcs. 0.250lbs	0.200lbs	80.0%	75°C.	5.6°C raw	
5	37.5	6:00	"	"	"	4 pcs. 0.345lbs	0.251lbs	85.51%	72-77°C.	6.0°C. raw slight pink in center	
6	37.5	6:00	"	"	"	12 pcs. 0.805lbs	0.520lbs	85.71%	73-84°C.	4.5°C. raw good color slight edge effect	

U-01591

LINKS

LINKS

PATTIES

[illegible]

Pre-fried (frozen)

[illegible]

deposited

Dipped
1 min.

Dipped

Dipped

Dipped

Dipped

Dipped

Dipped

Dipped

Dipped

Dipped

Dipped

Dipped

VACUUM THERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:			DATE:	
COOKING TRIAL DATA SHEET				Sweethearts -			Raccoon Inc.			9/15/98	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT (lb)	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.	
			ZONE 1	ZONE 2	ZONE 3						
1	27.5 Hz	7.5 min	330 ST. off	330 ST. on	280 ST. off	5.865	5.790	98.72%	NA	Color Uniform - 3rd St. Dipped	
2	28.9 Hz	7.5 min	330 ST. off	330 ST. on	280 ST. off	5.265	5.120	97.24%	outside 75°F. Calc	Starting wt = 5.112 lb	
3	"	7.5 min	330 ST. off	330 ST. on	280 ST. off	5.265	5.175	98.29%	55°F	Starting wt = 5.112 lb	
4	"	7.5 min	330 ST. off	330 ST. on	280 ST. off	5.485	5.400	98.45%	55°F	Starting wt = 5.485 lb	
5	"	"	"	"	"	5.935	5.770	97.22%	55°F	Starting wt = 5.935 lb	
6	18 Hz 20.00 Hz	12 min 20 min	330°C ST. off	330°C ST. on	280°C ST. off	5.515	5.225	94.74%	60°F	No D. Dip - 1st zone - Changed to 18 Hz 5.515 lb - 3 Golden Blisters - Brown CX	
7	21.70 Hz	10 min	330°C ST. off	330°C ST. on	280°C ST. off	4.885	4.270	97.65%	60°F	LiTe Golden Brown Blisters Start.	
8	20.60 Hz	10 min 30 sec	330°C ST. on	330°C ST. on	290°C ST. off	5.285	5.135	97.14%	61°F	LiTe Golden Brown Dark Blisters.	
9	20.60 Hz	10 min 30 sec	330°C ST. off	330°C ST. on	280°C ST. off	5.220	5.115	97.99%	59°F	Golden Brown 3rd - Dark Spots	
10	"	"	"	"	"	5.425	5.300	97.70%	58°F	Like 7	
11	"	"	"	"	"	5.395	5.205	96.48%	57°F	Wet going into oven - Page 2	

*File: Rocco Further Processing Re: Testing
X File: OP&S Re: Testing
(2) Unlabeled Re: Cooking Yields*

***** Facsimil Transmission *****

Date : October 14, 1993
Pages : three
To : Daniel Benson *From Rocco Further Processing, Inc.*
Fax Phone : 703-896-6625
From : Jim Hutchison
Subject : TEST DATA: 10/14/93

Good afternoon:

We are sending product via Federal Express this afternoon.

Please look at the results on the next page, a summary of the tests. Products number 1 through 2A were processed with the smoke spray in between the sections. Note that we weren't able to spray the opposite side - but assure you that we can with the appropriate spray system.

Tests 3 and 4 were run with a combination of SMOKE and MAILLOSE which did not appear to make much difference in the color. We were trying to attenuate the flavor - but making any flavor or color adjustments will be no problem -- per John Shoop. We feel the color is good but we only had a hand atomizer and John had a real problem in reaching deep into the oven. You and Calvin can appreciate the conditions under which John worked.

Unlike the last time, Dan, we had to cut the breasts in half because of oven height. The breasts we used in the last test were not as high. However, we have increased the height to 9-3/4 inches on the new model. The height on the machine you saw here was only 5-1/2 inches. Calvin looked at the new machine at the AMI - which has almost twice the cooking chamber height.

KEY FACTORS: we were able to get the results in 7.5 minutes. And, as you can see, the yields and negligible temperature rise in all tests were outstanding.

Although we couldn't get five breasts across we could get 4 breasts across the 40 inch width and the equivalent of 2 more breasts - or 6 per linear foot. The capacity on a two section:

17 feet/7.5 minutes = 2.26 fpm
2.26 fpm x 6 = 13.56 breasts per minute, or 813 per hour.

I appreciate your conservative numbers; use them if you wish.

U-05939

As you know from th tests w conduct d the last tim , w can
duplicat the r sults in th two section ov n.

One other point that John m ntioned: h thinks that th y have a
v getable spray that may be abl to give you th r sults you're
looking for - and w can try that anoth r tim .

Good luck. I've given you the numbers where I can be reached; and I
will be here tomorrow - in Chicago.

Best Regards to you and Calvin.

Jimi Hutchosen
and
John Sharp

U-05940

PTO-003888

UNITHERM STAINLESS STEEL INC.
1680-82 CARMEN DRIVE, ELK GROVE VILLAGE, ILLINOIS, 60007.
TEL: 708 806 0454 FAX: 708 806 1321.

FAX COVERSHEET

To: DANIEL BENSON From: TIM HUTCHISON & JOHN SHOOP

Company: ROCCO

Fax No: (703) 896-6625

No. of pages including cover: 4

Message:

Dated: OCTOBER 14, 1993

U-05942

PTO-003890

[illegible]

10/14/93

REMARKS.

360 in/1 min.
@ 50%
360 out

1 min. @ 25%
270 in/

1 min. @ 12½%
270 in

30 sec. @ 12 1/2%

1 min. @ 5%
270 in

4

1

1

1

Phone # _____

UNITHERM STAINLESS STEEL INC.
1680-82 CARMEN DRIVE, ELK GROVE VILLAGE, ILLINOIS, 60007.
TEL: 708 806 0454 FAX: 708 806 1321.

REF: 604L DH.LTR

November 22, 1993

Mr. James Dixon
Research & Development Manager
Carolina Turkeys
Post Office Box 589
State Road 1501
Mt. Olive, North Carolina 28365

Dear Jimmy:

The following are my comments and test results of your product. Prior to reading them, I must make a comment. The product supplied accepted heat readily and color development was easily obtained. Your current formula is the best I have experienced when browning turkey.

The small sample sent, six (6) pieces, allowed for little trial and error. However, weakness in the test were more noticeable in the oven. The model here has an aperture of seven inches (7"). For this reason, the top of the product suffered due to direct contact to with the top of the oven. We do, of course, produce a model with a twelve inch (12") aperture; so the problem is easily solved.

TEST NUMBER 1: PREMIUM TURKEY

This product suffered damage from contact with the roof as passed from zone to zone.

Sixty percent (60%) of the color was developed in the last zone. The product appeared to be too dark, but reasonably uniform where the skin was present.

TEST NUMBER 2

One (1) adjustment was made to the oven to reduce the depth of color. Steam was added to the last zone. This, I felt, did help; however, more adjustment is required. I suspect that a reduction of temperature would achieve the objective here of reducing color depth. This assumes that the surface is at the required temperature for browning and only requires being maintained. It may, of course, be of better benefit to adjust dwell time as, this increases throughput.

TESTS NUMBER 3 AND 4

Traditionally, turkey without skin is difficult to brown. This product browned well. Damage once again is present to the crown of the product. This, as previously mentioned, can be eliminated. There are some dark spots apparent on the product. This may be due to puddling of dextros or a similar agent.

U-06018

PTO-003893

Mr. James Dixon
REF: 604LDH.LTR

- 2 -

November 22, 1993

It was not possible to run the Classic properly because of the height restriction. I did shave a damaged piece and put it through the oven. It is enclosed in the samples.

Also, accompanying the test material are three (3) products which have been coated in mailose. The significant difference is in dwell time, typically, seven and one half (7 1/2) minutes. Color is extremely uniform.

I must conclude by saying that your current product will brown adequately in a RAPIDFLOW oven. We can guarantee uniformity of color from product to product. Please let me know what the next step is on your agenda.

Regards,



David Howard
President

DH:fr

Encl.

U-06019

PTO-003894

[illegible]

UNITHERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:			DATE:	
COOKING TRIAL DATA SHEET				Premium Turkey			CAROLINA TURKEYS			22/11/93	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.	
			ZONE 1	ZONE 2	ZONE 3						
1	16 HZ	13.54	DRY. 330°	STEM 330°	DRY. 300°	9.100	8.670	95%	54.5	Damaged Skin Surface.	
2	16 HZ	13.54	DRY 330°	DRY 330°	DRY 300°	8.830	8.430	95%	53.8	Damage to Skin	
3	16 HZ	13.54	DRY 330°	DRY 330°	DRY 300°	9.250	8.930	96%	52.3	Damage to Skin. Celery good.	
4	16 HZ	13.54	DRY 330°	DRY 330°	DRY 300°	9.430	9.120	96%	53.1	Minor Damage Celery good.	

U-01465

LANTHERM STAINLESS STEEL INC.				PRODUCT:				SUPPLIED BY:		DATE:	
COOKING TRIAL DATA SHEET				Premium Turkey				Carolina		22/11/93	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS	
			ZONE 1	ZONE 2	ZONE 3						
1.	16 Hrt.	13.54	330 STAINLESS ON	330 STAINLESS ON	300°C	9.100	8.670		54.5 55.5	Skin on Top Absent. Torn.	
						8.830			53.8	No blister	
W02	16 Hr	13.54	330 No St	330 St on	300	8.830	8.430				
						Over	Delic		52.3		
						9.250	8.930				
						9.445	9.110				
						9.430	9.120				
						Classic	9.295				

U-01466

[illegible]

LINTHERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:			DATE:	
COOKING TRIAL DATA SHEET				TURKEY BREAST			CAROLINA TURKEYS			1/13/94	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS	
			ZONE 1	ZONE 2	ZONE 3						
L. CKORY	1	29.8 F	7.5 m	330°	330°	280°	7.690	7.430	96.6%	Skin On.	
HICKORY	2	29.8 F	7.5 m	330°	330°	280°	8.160	7.925	97%	Skin On.	
HICKORY	3	29.8 F	7.5 m	330°	330°	280°	7.835	7.625	97%	Skin On.	
CHARSOL SELECT	4	29.8 F	7.5 m	330°	330°	280°	8.655	8.450	97.6%	Skin On.	
CHARSOL SELECT	5	29.8 F	7.5 m	330°	330°	280°	6.685	6.485	97%	No Skin.	
MESQUITE	6	29.8 F	7.5 m	330°	330°	280°	6.435	6.260	97%	No Skin.	
MESQUITE	7	29.8 F	7.5 m	330°	330°	280°	6.430	6.265	97.4%	No Skin.	
MESQUITE	8	29.8 F	7.5 m	330°	330°	280°	7.575	7.415	97.8%	Skin On.	
MAILLOSE	9	29.8 F	7.5 m	330°	330°	280°	8.885	8.645	97%	Skin On.	
MAILLOSE	10	29.8 F	7.5 m	330°	330°	280°	7.285	7.095	97%	No Skin.	
MAILLOSE	11	29.8 F	7.5 m	330°	330°	280°	6.320	6.165	97.5%	No Skin.	

U-01460

UNITHERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:			DATE:	
COOKING TRIAL DATA SHEET				TURKEY BREAST			CAROLINA TURKEYS			1/13/94	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS	
			ZONE 1	ZONE 2	ZONE 3						
12	15.5	14.00	330°	330°	330°	7.5	7.140	95%			
13	15.5	14.00	330°	330°	330°	7.595	7.175	94%		U-01461	
14	18.10	12.5 m	330°	330°	330°	approx. 6.915	6.555	94.7%			
15	18.10	12.5 m	330°	330°	330°	approx. 7.859	7.465	94.9%			
16	19.0	11.40 m	330°	330°	330°	8.215	7.830	95%			
17	19.0	11.40 m	330°	330°	330°	7.540	7.240	96%			
18	22.0	9.85	330°	330°	280°	7.485	7.240	96.7%			
19	22.0	9.85	330°	330°	280°	6.735	6.525	96.8%			
20	22.0	9.85	330°	330°	280°	7.420	7.210	97%			

[illegible]

UNITHERM STAINLESS STEEL INC.				PRODUCT: <i>Garofina</i>			SUPPLIED BY: <i>Turkey's</i>			DATE: <i>1/13/94</i>	
COOKING TRIAL DATA SHEET				TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS
TEST No.	BELT SPEED	COOK TIME		ZONE 1	ZONE 2	ZONE 3					
<i>12</i>	<i>15.5</i>	<i>14.0</i>		<i>330</i>			<i>7.5</i>	<i>7.140</i>	<i>95%</i>		
<i>13</i>	<i>16.5</i>	<i>12.5</i>					<i>7.545</i>	<i>7.175</i>	<i>94%</i>		
<i>14</i>	<i>18.10</i>	<i>12.5</i>					<i>7.695</i>	<i>6.655</i>	<i>94.7%</i>		
<i>15</i>							<i>7.851</i>	<i>7.255</i>	<i>94.9%</i>		
<i>16</i>	<i>10.1</i>	<i>11.4</i>					<i>7.815</i>	<i>7.830</i>	<i>95%</i>		
<i>17</i>	<i>11.5</i>	<i>11.4</i>					<i>7.540</i>	<i>7.240</i>	<i>96%</i>		
<i>18</i>	<i>22</i>	<i>4.85</i>		<i>330</i>			<i>7.485</i>	<i>7.240</i>	<i>96.7%</i>		
<i>19</i>	<i>22</i>	<i>4.85</i>					<i>6.735</i>	<i>6.555</i>	<i>96.8%</i>		
<i>20</i>	<i>17</i>	<i>1.5</i>					<i>7.420</i>	<i>7.210</i>	<i>97%</i>		

U-01463

Jan. 25, 1964

Mr. David Howard, President
Intherm Stainless Steel, Inc.
1280-82 Carmeas Dr.
214 Grove Village, IL. 60007

*Processing
No Testing*
ROCCO

Dear David,

Under separate cover, we will be sending you several samples each of a skin on turkey breast and a skinless turkey breast along with two different treatments.

We have done some indicative type tests with both of these using our small convection oven with the following suggestions.

- * The surface of the product needs to be hot enough to set the skin or spray almost immediately. One test you may want to try is to heat the product first then dip it for one minute.

- * We may have been trying to inject too much steam in the oven thereby increasing the cycle time. As we are considering a two zone oven, try high temperature with no steam in the first zone and high temperature with little steam in the second.

- * The two treatments are much different. The liquid one acts similar to a paste with better adherence. This started blistering at five minutes @ 450°F. The second started blistering @ eight minutes and the same temperature.

- * The liquid treatment was used "as is" and I would recommend a one minute dip. The powder was tried at a 5:1 ratio of water to powder. However, I suggest you try 3:1 for a thicker solution and again, a one minute dip.

I feel we are getting on this phase of the project.

Please call if you have any comments or questions.

Sincerely,

Post-it brand fax transmittal memo		1 of pages 1	
David Howard	Dr. Benson		
Intherm	RFP		
Dept.	Phone		
708 806 1321		708 896 1662	

Dr. Benson, Manager
Research & Development

U-05999

PTO-003904

N. S. = NO STEAM

S. O. = STEAM ON

UNITHERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:			DATE:	
COOKING TRIAL DATA SHEET				TURKEY BREAST			CAROLINA TURKEYS			Feb. 3, 1994	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS	
			ZONE 1	ZONE 2	ZONE 3						
1	16	13	N.S.	N.S.	S.O.	6.835	6.580	96%			
			330	330	280						
2	16	13	N.S.	S.O.	S.O.	7.145	6.880	96%			
			330	330	280						
3	16	13	N.S.	S.O.	S.O.	6.880	6.615	96%			
			330	330	260						
4	16	13	N.S.	N.S.	N.S.	6.56	6.295	95%			
			330	330	280						
5	16	13				6.50	6.31	97%			
			330	330	280						
6	16	13	N.S.	S.O.	S.O.	7.00	6.710	-----			
			330	330	280						
7	22	9.85	N.S.	S.O.	S.O.	6.915	6.72	97%			
			330	330	280						
8	22	9.85	N.S.	S.O.	S.O.	7.26	7.06	97%		PRODUCT RAN TOGETHER	
			330	330	280						
9	22	9.85	N.S.	S.O.	S.O.	6.785	6.6	97%	}	PRODUCT RAN TOGETHER	
			330	330	280						
10	22	9.85	N.S.	S.O.	S.O.	6.64	6.5	98%		PRODUCT RAN TOGETHER	
			330	330	280						
11	22	13.20	N.S.	S.O.	N.S.	6.835	6.56	95.9%	}	PRODUCT RAN TOGETHER	
			330	330	280						
12	22	13.20				6.7	6.435	96%		PRODUCT RAN TOGETHER	
			330	330	280						

U-03363

PTO-003905

UNITHERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:		DATE:	
COOKING TRIAL DATA SHEET				N.S. = NO STEAM			C = STEAM		2/3/94	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS
			ZONE 1	ZONE 2	ZONE 3					
1	16	13	N.S. 330	N.S. 330	SO 280	6.835	6.580	96%		
2	16	13	N.S. 330	SO 330	SO 280	7.145	6.880	96%		
3	16	13	N.S. 330	SO 330	SO 260	6.880	6.615	96%		
4	16	13	N.S. 330	N.S. 330	N.S. 280	6.56	6.295	95.9%		
5	16	13	330	330	280	6.50	6.31	97%		
6	16	13	N.S. 330	SO 330	SO 280	6.700	6.710	-		
7	22	9.85	N.S. 330	SO 330	SO 280	6.115	6.72	97%		
8	22	9.85	N.S. 330	SO 330	SO 280	7.26	7.06	97%		
9	22	9.85	N.S. 330	SO 330	SO 280	6.785	6.6	97%	Product	Run together
10	22	9.85	N.S. 330	SO 330	SO 280	6.64	6.5	98%		
11	22	13.20	N.S. 330	SO 330	N.S. 280	6.835	6.56	95.9%	Product	Run together.
12		13.20	330	330	280	6.7	6.435	96%		

U-03364

PTO-003906

C-01595

UNIT: HERM STAINLESS STEEL INC.				PRODUCT: PATTIES				SUPERVISED BY: HATFIELD QUALITY MEATS		DATE: FEB. 3, 1994		
COOKING TRIAL DATA SHEET				TEMPERATURES °C				STARTING WEIGHT	COOKED WEIGHT	YIELD %	INTERNAL TEMP. °F	REMARKS
TEST No.	BELT SPEED	COOK TIME	ZONE 1	ZONE 2	ZONE 3	Temp	Temp					
1.96 oz		4'-30"	STEAM 200	STEAM 330	STEAM 250	/48°F.		FORMAX DATA	75.2	165-170	* Product too warm.	
PATTY		4'-30"	200	330	250	/48°F.			/	165-170	Good Brown using Maillose.	
		4'-30"	200	330	250	/48°F.		FORMAX DATA	77.0	162-180	Good round shape Light color & low yield - can improve.	
1												
2.63oz		4'-0"	200	330	250	/38°F.		FORMAX DATA	81.3			
PATTY												
2												
2.63oz		4'-0"	200	330	250	/38°F.			/	175	Maillose dip - Good browning.	
PATTY												

PTO-003907

[illegible]

UNITHERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:			DATE:	
COOKING TRIAL DATA SHEET				HAT FIELD			COLLAGEN* LINKS			2-3-94	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD $\frac{\text{lb}}{\text{lb}} \times 100$	INTERNAL TEMP. °F	REMARKS.	
			ZONE 1	ZONE 2	ZONE 3						
① 17mm	}	4'-23"	Steam 250	Steam 330	STEAM 250	.539/10	.452	$\frac{85.3}{14.7}$	170+	Excellent Browning via mailone -	
Collagen 2 Links		"	"	"	"	"	.510/10	.445	$\frac{87.3}{12.7}$	170+	Nil Brown without mailone
③		"	"	"	"	"	.525/10	.425	$\frac{81.0}{19.0}$	180	Note can speed up cook for better yield
										Chill wt. - crude test 1790 loss?	
1 16mm	}	4'-23"	250	330	250	.645	.565	$\frac{87.6}{12.4}$	165±	Excellent / Brown mailone	
Collagen 2 Links		"	"	"	"	"	.638	.570	$\frac{89.4}{10.6}$	165±	Nil without 86.3
3		"	"	"	"	"	.640	.560	$\frac{87.5}{12.5}$	165±	Chill yield = 13.79%

NOTE: STEAM IN ALL ZONES.

UNITHERM STAINLESS STEEL INC. COOKING TRIAL DATA SHEET

PRODUCT: TURKEY

SUPPLIED BY: ROCCO FURTHER PROCESS-ING, INC.

DATE: FEB. 3, 1994

TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS
			ZONE 1	ZONE 2	ZONE 3					
1	2 ZONES ONLY	8		N. S. 335	N. S. 330	9.16	8.885	96.9%		HOT BROTH APPLIED @ 135°F.
2	-	12		N. S. 335	N. S. 330	NO RECORD	NO RECORD			PASTE APPLIED TO COLD PRODUCT.
3	-	12				NO RECORD	NO RECORD			BROTH ON HOT PRODUCT.
4	-	12				NO RECORD	NO RECORD			BROTH ON COLD.
5	-	12				NO RECORD	NO RECORD			NATURAL.
6	-	12				8.865	8.23			BROTH ON COLD.
7	-	13				8.9	8.5	95.5%		BROTH ON HOT PRODUCT.
8	-	14				8.88	8.490	95.6%		BROTH COLD.
9	-	14				8.9	8.740	98.2%		HOT PRODUCT BROTH.
10	-	16				5.745	5.59	97.3%		HOT PRODUCT.
11	-	16				5.73	5.5	95.9%		PASTE.
12	-	16				5.7	5.595	98.1%		BROTH.

U-05944

PTO-003910

N. S. = NO STEAM S. O. = STEAM ON

UNITHERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:				DATE:	
COOKING TRIAL DATA SHEET				TURKEY			ROCCO FURTHER PROCESS- ING, INC.				FEB. 3, 1994	
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.		
			ZONE 1	ZONE 2	ZONE 3							
13	-	16	-	S. O. 335	S. O. 330	5.6	5.4	96%		RUN TOGETHER. BROTH.		
14	-	16	-	S. O. 335	S. O. 330	5.6	5.4	96%		RUN TOGETHER. BROTH		
15	-	16	-	S. O. 335	S. O. 330	5.7	5.44	95.4%		RUN TOGETHER. BROTH		
16	-	16	-	S. O. 335	S. O. 330	5.45	5.185	95.1%		PASTE RUN TOGETHER. PASTE		
17	-	16	-	S. O. 335	S. O. 330	5.72	5.32	93%		PASTE RUN TOGETHER. PASTE.		
18	-	16	-	S. O. 335	S. O. 330	5.773	5.18	89.7%		PASTE RUN TOGETHER. PASTE.		
19	-	16	-	S. O. 335	S. O. 330	5.57	5.33	95.3%		PASTE RUN TOGETHER. PASTE.		

U-05945

PTO-003911

UNITHERM STAINLESS STEEL INC.				PRODUCT:			SUPPLIED BY:			DATE:	
COOKING TRIAL DATA SHEET											
TEST No.	BELT SPEED	COOK TIME	TEMPERATURES °C			START WEIGHT	COOKED WEIGHT	YIELD	INTERNAL TEMP. °F	REMARKS.	
			ZONE 1	ZONE 2	ZONE 3						
13	2	16	//	50 335	50 330	5.6	5.4	96%	96%	Run to get the Broth	
14	2	16	//	50 335	50 330	5.6	5.4	96%	96%	Broth	
15	2	16	//	50 335	50 330	5.7	5.44	95.4%	95.4%	Broth..	
16	2	16	//	50 335	50 330	5.45	5.185	95.1%	95.1%	Broth. Paste	
17	2	16	//	50 335	50 330	5.72	5.32	93.1%	93.1%	Together Paste	
18	2	16	//	50 335	50 330	5.773	5.18	89.7%	89.7%	(Paste?) (11.11%) Paste	
19	2	16	//	50 335	50 330	5.55	5.33	95.3%	95.3%	Paste.	
						5.57					

U-05947

PTO-003913

UNITHERM STAINLESS STEEL INC.
1680-82 CARMEN DRIVE, ELK GROVE VILLAGE, ILLINOIS, 60007.
TEL: 708 806 0454 FAX: 708 806 1321.

REF: 665L DH.LTR

February 4, 1994

Mr. Paul Nanni
Chief of Service, Products
Product Manager
Delta Dailyfood (Canada), Inc.
26, Rue Séguin
Rigaud, Quebec CANADA JOP 1P0

Dear Mr.Nanni:

We are pleased to receive your inquiry for RAPIDFLOW and I am enclosing a video on this convection oven. Also enclosed are some data sheets on products we have run using the RAPIDFLOW OVEN. The principle reasons for purchasing RAPIDFLOW are its high yields (cook weights) and its excellent even color development over all the products.

We would welcome the opportunity to run cooking trials for you. The RAPID-FLOW OVEN is unique and only by viewing a unit is it possible to appreciate it.

Best regards,

David Howard
President

DH:fr

Encls.

U-06031

PTO-003915

U-06032

UNIT TERM STAINLESS STEEL INGREDIENTS				SUPPLIED BY:		DATE:	
COOKING DATA SHEET						5/13/93	
TEST NO.	BELT SPEED	TEMPERATURES °C		COOK TIME	START WEIGHT	COOKED WEIGHT	YIELD
		ZONE 1	ZONE 2				
1	21.4 Hz	322C	270C	10:15	1.245	1.01	81%
2	21.4 Hz	310C	270C	5:41	1.56 (10)	1.43	91%
3	21.11	180C	260C	5:35	1.85 (12)	1.69	91%
4	21.11	200C	260C	5:40	1.25 (8)	1.13	90%
5	38	200	260	6:00	7.60	Mathu - 4.0	155-167
6	38	"	"	"	4.535	4.23	93%
7	38	"	"	"	5.075	4.7	92%
8	"	"	"	"	4.855	4.56	93%
1	22.46-10 min	220	275	10 min			190%
2	25.07	"	"	8:40	2.29	2.3	79%
3	29.51	"	"	8:00	2.35	2.35	85%
4	31.50	"	"	7:42			

1.575 1.82 1.52 1.50 1.15

Slidway
Styck

Lab Book
00005
10:20
5/13/93

5700 per hr
26 ft 7 across
4" length
Very consistent
internal temp
Light color
with crust but moist

Very good

NITHEM STAINLESS STEEL INC.
COOKING TRIAL DATA SHEET

PRODUCT:
SEICKEN

SEMPLED BY:

DATE: 11/11/2001

COOKING TRIAL DATA SHEET

[illegible]

U-06033

PTO-003917

[illegible]

U-06035

OVERSIGHT (PROCESS) SHEET										DATE	
UNITHERM STAINLESS STEELING PROCESS										COOKED BY	
COOKING TRIAL DATA SHEET										DATE	
TEST	BELT SPEED	COOK TIME	TEMPERATURE	START WEIGHT	COOKED WEIGHT	VED	INTERNAL TEMP	BELT LEADS	RAM LBS/FT		
1	2	3	4	5	6	7	8	9	10		
INPUT	9000	1000	1000	1000	1000	1000	1000	1000	1000		
LARGE LINK	30.26	30.26	30.26	30.26	30.26	30.26	30.26	30.26	30.26		
# 2 Sausage	30.26	30.26	30.26	30.26	30.26	30.26	30.26	30.26	30.26		
# 3 Sausage	30.26	30.26	30.26	30.26	30.26	30.26	30.26	30.26	30.26		
1	49.74	4 minutes 23 sec.	200	333	250	92%	160°	1.245	1.15		
2 (LEAN)	49.74	4 minutes 23 sec.	200	333	250	92%	162°	1.34	1.24		
3	30.21		170	300	200	93%	162°	1.55	1.435		
PATTIES	49.74		200	333	250	88%	162°	7.5 PCS/SQ.FT.	1.9LB/FT ²		
BACON	69.97	3 minutes	250	320	275			GOOD			
SHANKS	17.16		175	275	175			WEIGH IN BEFORE SMOKE			
KNUCKLES	17.16		175	275	175			WEIGH IN BEFORE SMOKE			
RIBS	17.16		175	275	175			WEIGH IN BEFORE SMOKE			

U-06036

UNIT		FILL STAINLESS STEEL IN		PRODUCE		SUPPLY		BY		DATE	
CO		ORIGINAL TAG SET		TURKEY BREAST							
TEST NO.	FELT (RED)	COOK TIME	TEMPERATURES (C)			START WEIGHT	COOKED WEIGHT	YED	INTERNAL TEMP	REMARKS	
			ZONE 1	ZONE 2	ZONE 3						
1	29.8 F	7.5 m	330°	330°	280°	7.690	7.430	96.6%		Skin On.	
2	29.8 F	7.5 m	330°	330°	280°	8.160	7.925	97%		Skin On.	
3	29.8 F	7.5 m	330°	330°	280°	7.835	7.625	97%		Skin On.	
4	29.8 F	7.5 m	330°	330°	280°	8.655	8.450	97.6%		Skin On.	
5	29.8 F	7.5 m	330°	330°	280°	6.685	6.485	97%		No Skin.	
6	29.8 F	7.5 m	330°	330°	280°	6.435	6.260	97%		No Skin.	
7	29.8 F	7.5 m	330°	330°	280°	6.430	6.265	97.4%		No Skin.	
8	29.8 F	7.5 m	330°	330°	280°	7.575	7.415	97.8%		Skin On.	
9	29.8 F	7.5 m	330°	330°	280°	8.885	8.645	97%		Skin On.	
10	29.8 F	7.5 m	330°	330°	280°	7.285	7.095	97%		No Skin.	
11	29.8 F	7.5 m	330°	330°	280°	6.320	6.165	97.5%		No Skin.	

UNITHERM STAINLESS STEELING		PRODUCT		SUPPLIED BY		DATE	
COOKING DATA SHEET		TEMPERATURE °C		COOKED WEIGHT		INTERNAL TEMPT	
TEST NO.	BELT SPEED	COOK TIME	TEMPERATURE °C		START WEIGHT	YIELD	REMARKS
			ZONE 1	ZONE 2			
12	15.5	14.00	330°	330°	7.5	95%	
13	15.5	14.00	330°	330°	7.595	94%	
14	18.10	12.5 m	330°	330°	approx. 6.915	94.7%	
15	18.10	12.5 m	330°	330°	approx. 7.859	94.9%	
16	19.0	11.40 m	330°	330°	8.215	95%	
17	19.0	11.40 m	330°	330°	7.540	96%	
18	22.0	9.85	330°	330°	7.485	96.7%	
19	22.0	9.85	330°	330°	6.735	96.8%	
20	22.0	9.85	330°	330°	7.420	97%	